

27th annual

SUSTAINABLE AGRICULTURE CONFERENCE

Local & Organic:

We know it, We grow it!

October 26–28, 2012

Greenville, SC

hosted by

carolina farm
stewardship association
carolinafarmstewards.org





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CFSA 2012

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**Join us in one of the South’s great
downtowns to celebrate the best of local,
organic farming and food.**

**Don’t miss the 27th Annual CFSA
Sustainable Agriculture Conference
in Greenville, SC!**



Roland McReynolds

Things are coming together for the food and sustainable farm movement. We are making remarkable progress. Growers are more productive than ever and beginning farmers are getting on the land. Farm-to-fork connections are spreading. Policy victories keep us moving in the right direction. And public support has never been better.

How did we get here? How will we keep moving forward? All this remarkable progress has happened because we have come together as friends and colleagues. We have come together to share our experiences and knowledge and connections. We have come together to get inspired. Let’s come together this October in Greenville!

LEARN A LOT We are excited to offer workshop sessions featuring experts and thought-leaders to bring you the latest in sustainable farming methods, community gardening, food policy activism, and more! Check out the line-up of top-notch speakers at this year’s conference:

Michael Phillips, ground-breaking ecological farmer and orchardist; Ron Morse, master of no-till cover cropping; Ellen Polishuk, teaching classes on veggies, compost and farm marketing; Ross Conrad with more of his organic bee magic, and Micaela Colley from the Organic Seed Alliance in California. For livestock, we’ve got popular poultry expert, Terrell Spencer, plus classes on pasture management, beef cattle, small ruminants, hogs and aquaponics—all taught by top experts. Plus permaculture, rice, ginger, garlic and hops, six Friday tours and nine Friday intensives, a whole track for beginning farmers, and three special hands-on classes on Saturday!

FOOD AND FOOD JUSTICE Food is always a key part of the conference and this year is no different. We are walking the talk with delicious farm-to-fork meals, snacks and the Saturday reception. Food justice will also be front and center this year. Our keynote, Debra Eschmeyer, is young, energetic and a force in the food justice movement. She co-founded FoodCorps and directed communications for the National Farm to School Network—and she’s an organic farmer! The entire staff and youth membership of the NC branch of FoodCorps will be joining Debra for a special Saturday workshop! And we haven’t forgotten food workshops—Linda Watson with Cook for Good will be joining us, as well as chefs from the Culinary Institute of the Carolinas.

COMING TOGETHER The conference is your chance to make new friends, build your network and be heard. Friday we host our popular speed networking and two statewide regulatory listening sessions. Saturday we’ve got CFSA regional meetings to bring folks together. All weekend long we’ve got exhibitors ready to meet you.

It is going to be a wonderful weekend in a beautiful place and we hope to see you there. (Have you seen downtown Greenville lately? What a stunning transformation!) Bring your friends, your appetite and your desire to move us forward. Together we are strong.

See you in October,

A handwritten signature in black ink that reads "Roland McReynolds". The signature is stylized and includes a long horizontal line extending to the right.

Roland McReynolds, CFSA Executive Director



North Carolina SARE Sustainable Agriculture Research and Education



*Empowering Sustainability through Positive,
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N.C. SARE — advancing farming systems that are profitable, environmentally sound and good for communities through a research and education grants program. Examples of programs eligible for funding include:

- Trainer workshops for extension agents, ag professionals and farmers
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- Sustainable agriculture events

Let N.C. SARE empower your research.
Visit www.sustainable-ag.ncsu.edu for more information.
www.sustainable-ag.ncsu.edu

The Center for Environmental Farming Systems Cultivating Food, Farms & Communities

With the active support of many North Carolinians and hundreds of local, regional and statewide organizations, CEFS is working to support local food producers, businesses and communities.

Key programming in CEFS include these initiatives:

CEFS



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www.cefs.ncsu.edu



The NC 10% Campaign



Bringing New Farmers to the Table, Incubator Farm initiative



Seasons of Sustainable Agriculture workshop series



Produce Ped'lers Project



NC Choices

Learn more about CEFS programs and Sustainable Agriculture research here:

<http://www.cefs.ncsu.edu/whatwedo/researchunits.html>

SUSTAINABLE AGRICULTURE CONFERENCE

hosted by
carolina farm
stewardship association
October 26–28, 2012
Durham, NC



PHOTO BY Virginia Weiler



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Local Foods Feast and Keynote

PAGE 9

Learn more about the legendary Local Foods Feast featuring our inspiring Keynote Speaker, Debra Eschmeyer.



Friday Pre-Conference

PAGE 10

Don't miss the incredible tours or cutting edge, skill building intensives on Friday.



Saturday & Sunday Workshops

PAGE 16

Check out sessions taught by the experts in horticulture, livestock, soils, farm business, policy, mushrooms, permaculture, food and more!



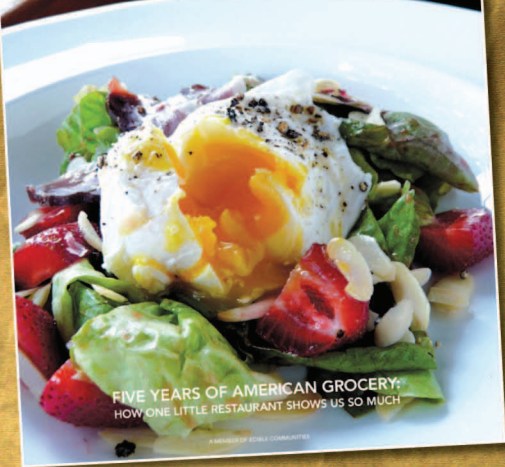
Registration Form

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Register today for the best conference rates! Prices go up Oct. 4.

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SUSTAINABLE AGRICULTURE CONFERENCE

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October 26–28, 2012
Greenville, SC



Friday, October 26, 2012

7:00AM – 7:00PM	Registration Booth Open
7:30AM – 9:00AM	Coffee and Light Breakfast
9:00AM – 3:00PM	Vendor Set-up

Pre-Conference Activities ADDITIONAL FEES APPLY FOR INTENSIVES, TOURS AND LUNCH

9:00AM – 4:00PM	All-Day Intensives including lunch
9:00AM – 4:30PM	All-Day Farm Tours including lunch
9:00AM – 12:00PM	Morning Intensives
12:00PM – 1:00PM	Lunch
1:00PM – 4:00PM	Afternoon Intensives
1:00PM – 4:30PM	Afternoon Farm Tours

Conference Officially Begins

4:00PM – 6:30PM	Visit Exhibits and Seed Exchange
4:15PM – 5:30PM	State Agriculture Regulations Listening Sessions (NC & SC)
5:30PM – 6:15PM	Make New Friends Speed Networking
6:30PM – 9:00PM	Local Foods Feast, Awards and Keynote by Debra Eschmeyer

Saturday, October 27, 2012

7:00AM – 8:30PM	Registration Booth Open
7:00AM – 8:30AM	Coffee and Light Breakfast
8:00AM – 7:30PM	Visit Exhibitors
8:30AM – 10:00AM	Workshop A
10:00AM – 10:30AM	Break
10:30AM – 12:00PM	Workshop B
12:00PM – 12:30PM	Break
12:30PM – 2:00PM	Luncheon and Awards
2:00PM – 2:30PM	Break
2:30PM – 4:00PM	Workshop C
4:15PM – 5:15PM	Regional and Special Networking Meetings
5:30PM – 7:30PM	Meet and Eat Local Foods Reception with lots of free food and drink
7:30PM – until	Exploring the Downtown Greenville Food Scene (Dinner & Nightlife on your own)

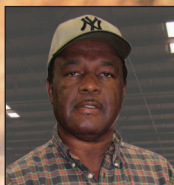
Sunday, October 28, 2012

7:00AM – 11:00AM	Registration Booth Open
7:30AM – 9:00AM	Coffee and Light Breakfast
8:00AM – 12:00PM	Visit Exhibitors
8:00AM – 9:00AM	CFSA Annual Meeting
9:00AM – 10:30AM	Workshop D
10:30AM – 10:45AM	Break
10:45AM – 12:15PM	Workshop E
12:15PM	Conference Ends (lunch on your own)

We and Our Contract Producers are Committed to Sustainable Agriculture



Billy Carter
Eagle Springs, NC



Stanley Hughes
Hurdle Mills, NC



Richard Ward
Whiteville, NC



Glenn Preddy
Franklinton, NC

Today, there are a large number of contract producers growing certified organic tobacco for Santa Fe Natural Tobacco. These farmers are employing environmentally responsible and sustainable farming practices and continuing their family farming tradition of growing tobacco.

Organic tobacco grown for our company represents a quarter, by value, of all organic crops grown in NC. And with our encouragement and a working relationship with Carolina Farm Stewardship Association, many of these growers are now also growing several hundred acres of organic vegetables and other crops.

Santa Fe Natural Tobacco Company is proud to support the work of the Carolina Farm Stewardship Association and its Annual Sustainable Conference. Together, we're expanding organic agriculture in the Carolinas.



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Ph: (919) 690-0880 Fax: (919) 603-5755 www.sfntc.com

Local Foods Feast & Keynote

PHOTO FROM ecocentricblog.org

Friday 6:30PM – 9:00PM

Local Foods Feast, Awards, and Keynote



Debra Eschmeyer

This magical, mouthwatering meal, made with only the best in-season, sustainably grown ingredients supplied by local farms, is always one of the highlights of the conference.

This year's keynote speaker is **Debra Eschmeyer**—FoodCorps founder and recipient of the James Beard Foundation Leadership Award in recognition of her school food reform efforts. A go-to expert on food systems and policy, Debra is also an organic farmer and a phenomenal speaker! Don't miss this chance to hear from one of our brightest new stars in the farm and food movement, and be inspired.

You'll also be inspired by CFSA's Award winners for the Farmer of the Year and Young Farmer of the Year!

The Feast can be purchased without registering for the full conference. Proceeds from the event support CFSA's work to help sustainable family farms thrive in the Carolinas.

Thank you to **Slow Food Upstate** and **Whole Foods Market** for their support as Bountiful Sponsors.

Local Food Feast Sponsorships Available

Support your local farmers by becoming a Local Foods Feast Sponsor. Contact Alice Alexander at alice@carolinafarmstewards.org or call (919) 824-4799.

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Friday Pre-Conference Tours

All-Day Tours

► All tours leave from the Hyatt Regency Hotel located at 220 North Main Street in downtown Greenville. Buses will load on the east side of the hotel. Buses leave promptly.

Horticulture Tour 9AM – 4PM

Our first stop is the wonderful Clemson University Student Organic Farm. Farm Manager Shawn Jadrnicek will show us how the five-acre teaching farm has implemented passive solar greenhouses, hydronic heating systems, reflecting minnow and tilapia production ponds, rainwater harvesting, shiitake log culture, and soldier fly production. Next, we will visit Hurricane Creek Farms where farmers Jesse and Debbie Adkins, will show us how their state-of-the-art hydroponics make season extension possible. With this technology, the farm produces organically-grown lettuce year round, and tomatoes, bell peppers, and cucumbers during winter months. Then, Ed Phillips of Field & Flower will show us how commercial production, landscape beautification, and conservation practices can work in harmony. You will see how Ed's hoop houses extend the flower growing season. **Lunch is included.**

Livestock Tour 9AM – 4:30PM

We'll visit picturesque Greenbrier Farms to learn how Chad Bishop and Roddy Pick raise grass-fed, free-range beef, pastured chickens, grass-fed lamb and pastured pork. Next, we will travel to Steve and Michelle Ellis' Bethel Trails Farm to learn about raising and producing pastured poultry and meats, including pork, beef, and lamb. Our third stop is Happy Cow Creamery, where Tom and Linda Trantham run a unique on-the-farm milk bottling operation offering high quality milk directly from their own dairy cows. Enjoy a tour of the paddocks where Holsteins graze and where no chemicals or chemical fertilizers have been used in over 22 years and learn about their 12 Aprils grazing program. The overall tour will focus on problem-solving on the farm and how to continually improve a livestock operation. **Lunch is included.**

► **Note:** Limited space for the general public is available on the Extension Agent/Professional Tour. See page 15.



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Half-Day Tours

Beginning Farmer VIP Tour 1PM – 4:30PM

The Beginning Farmer VIP Tour is specially designed for farmers and ranchers with less than ten years of experience. We will visit two farms where new farmers are using innovative and sustainable practices. Our first stop is Buffalo Farms, where John Zaugg has been maintaining a pasture-raised buffalo herd since 2006. He now has 250 acres including diverse vegetable products. Our second stop, Bio-Way Farm, is a certified organic produce operation that operates on permaculture design principles. Learn how Chris Sermons and Eleanor Crescenzi farm a diverse mix of cultivated fields. See asparagus and row crops, as well as forest gardens maintained by goats. Bio-Way also operates a micro-nursery to propagate useful perennials and native plants. This tour is a great way to meet other beginning farmers and jump-start your new farm efforts. Special funding from the National Institute of Food and Agriculture (NIFA) - USDA. Discounted price.

Diversified Farms Tour

1PM – 4:30PM

Our first stop is Greenbrier Farms where Chap Bishop and Roddy Pick raise grass-fed, free-range livestock and grow diverse produce. You will learn about how Greenbrier uses sustainable practices for its meat and produce products, including the use of greenhouses. Next, we will visit The Happy Berry, a picturesque pick-your-own fruit farm. Visitors will be treated to a walking tour that includes an agricultural history of the land going back 10,000 years. Learn about production practices for blueberries, blackberries, figs, muscadine and seedless grapes, including how to manage pests using sustainable methods.



PHOTO BY Grace Kanoy

Community Gardens Tour

1PM – 4PM

Come get an insider's look at urban food security in Greenville. Our first stop is the organic garden at A.J. Whittenberg Elementary School. This is an initiative of Grow Healthy Kids GOFO (Greenville Organic Foods Organization), where students and families participate in growing and eating fresh produce. Next, we'll travel just across the street to Project Host. You'll see a community organization working to nourish and educate through a soup kitchen and culinary school that are supported by a robust garden on its property. Our final stop is the St. Francis Community Garden on the grounds of St. Francis Hospital's downtown campus. Nestled in the Sterling neighborhood, this garden is a partnership of St. Francis' Growing Healthy Relationships initiative and Leadership Greenville's Class 35. The garden serves as a source of engagement for neighborhood residents, members of the community and hospital employees.

carolina farm stewardship association

Growing Green Farmers

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Students: Find your dream farm internship!

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Friday Pre-Conference Intensives

All-Day Intensives

Organic Certification 9AM – 4PM

PRESENTERS Jim Riddle, University of Minnesota and Sherry Aultman, Clemson University

Time and again, we hear people say that this workshop was a key reason they finally took the bull by the horns and got organically certified. Certification means taking advantage of great price and market opportunities. Is the time right for you? You'll get hands-on instruction, walking you through the entire certification process. Items covered include an overview of the National Organic Program standards, the certification process and the organic farm plan. Also learn about how to pick a certifier, record-keeping templates, approved materials and cost-share opportunities. Nationally-known and outstanding presenter Jim Riddle will lead the course with help from Sherry Aultman of Clemson's organic certification program. **Lunch is included.**

Orchard Health Applications 9AM – 4PM

PRESENTER Michael Phillips, orchardist and author, New Hampshire

Fruit tree culture has sought out short-term fungicides and antibiotics to destroy disease-causing organisms for far too long. Looking at fungal progression and bacterial opportunism in the light of competitive microbes, balanced tree nutrition, and primed immune function changes everything. This workshop will review the old school ways of mineral fungicides and what place that might still have. It will also go deeper in terms of understanding how to reinforce the arboreal food web and balanced nutrition from the perspectives of the soil food web and soil chemistry. This full-day program with orchard health expert, Michael Phillips, will inspire you to invest in a robust biology rather than react to symptoms in your own home or community fruit planting. Michael's just-published book *The Holistic Orchard: Tree Fruits and Berries the Biological Way* has received rave reviews. **Lunch is included.**

Resource Rodeo for Farmers 10AM – 4PM

PRESENTER Staff of the Rural Advancement Foundation-USA and other experts

There is a lot of great help out there these days for innovative farmers. Are you taking advantage of it? This hands-on, interactive workshop and clinic introduces you to the tools and resources to help you take your farm enterprise to the next level. The format includes a two hour morning workshop featuring top resource people. Then, you'll spend the afternoon sitting down in small groups or one-on-one with resource providers. Bring your questions, issues and challenges, and talk through them with our resource experts. Resources include grant programs, financing, crop insurance, legal issues for farms, farm planning, conservation programs and easements, marketing and more. You will walk away with new information and new ideas targeted to your individual farm circumstances. Don't miss this one-stop training and consulting opportunity. **Lunch is included.** Sponsored by Southern Risk Management Education.

Starting a Small Market Produce Farm 9AM – 3:30PM

PRESENTER Daniel Parson, Parson Produce

ON-FARM WORKSHOP AT Parson Produce, Clinton, SC

Want to jump-start the process of starting your own small produce farm? This year we are pleased to offer an on-farm workshop with popular and esteemed farmer and trainer, Daniel Parson. The class will take place at Daniel's farm, Parson Produce, in Clinton, SC. You will get to see Daniel's operation and learn about the basics of starting a small farm, including the technical issues of farm design and soils. The class will cover what to grow and how to grow it, and how that fits into a smart marketing and financial plan. Special attention will be given to growing on leased land. Learn tricks to keep your costs down, handle the manual labor and sell like a pro. Plenty of opportunity for questions. To keep the cost low, we ask that you bring a bag lunch; drinks provided. **Pre-registration required.** Very limited class size.

Workshop participants meet at the farm in Clinton, SC, which is 45 minutes south of Greenville.

Address: 3111 Highway 56 South, Clinton SC 29325 • Phone: (864) 833-4742

Friday Morning Intensives 9AM – 12PM

GAPS Certification for the Small Farm

PRESENTERS Ben Chapman and Audrey Kreske, Food Safety experts, NC State University

Today every farm, large or small, needs to have a smart plan for ensuring food safety. “Good Agricultural Practices” or “GAPs” certification is one way to put a plan in place. It has the added bonus of opening doors to markets that require GAPs. But will GAPs work in the small farm context? The answer increasingly is—yes! Come join top experts from NCSU who have been studying the best ways for small operators to take advantage of GAPs. They will lead you step-by-step through the process. Ben and Audrey have years of experience in food safety in the farm-to-fork path and are excited to share their knowledge with you. You will come away with practical solutions to reduce risks and meet the requirements of a USDA GAPs certification.

Introduction to Organic Beekeeping

PRESENTER Ross Conrad, beekeeper and author, Vermont

Ross Conrad wowed us last year with his in-depth understanding of raising bees without chemicals. His popular book *Natural Beekeeping: Organic Approaches to Modern Apiculture* is the go-to source for many beekeepers. This workshop is designed for the absolute beginner who does not have bees yet. Topics covered include the Basic Biology of the Honey Bee, Sourcing Honey Bees, and Beekeeping Equipment and Tools for the Beginner. After this workshop, you will have a solid foundation as a natural beekeeper and friend of the bees. Don't miss Ross' return to the Carolinas!



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PHOTO BY Deborah Grace



Friday Pre-Conference Intensives

Friday Afternoon Intensives 1PM – 4PM

Advanced Organic Produce Growing : Advice and Tips, or What I've learned in 20 years

PRESENTER Ellen Polishuk, Farm Consultant, Maryland

Come learn from Ellen Polishuk, popular speaker and one of the Southeast's top growers. Ellen knows veggie growing on a small scale and also on a larger scale with multiple fields. In this advanced-level talk, Ellen will let you in on some of her secrets, including the soil fertility and rotation improvements that are dear to her heart. She will also discuss the all-important issue of weed control—mulches and equipment. Then, you will learn about specific crops her farm has had success with (tomatoes, eggplant, herbs, garlic, greens) plus a few that haven't been so successful (melons, berries). Don't miss this outstanding opportunity to learn from a really great grower.

Permaculture In Action: An Introduction

PRESENTER Zev Friedman, Living Systems Design, Asheville, NC

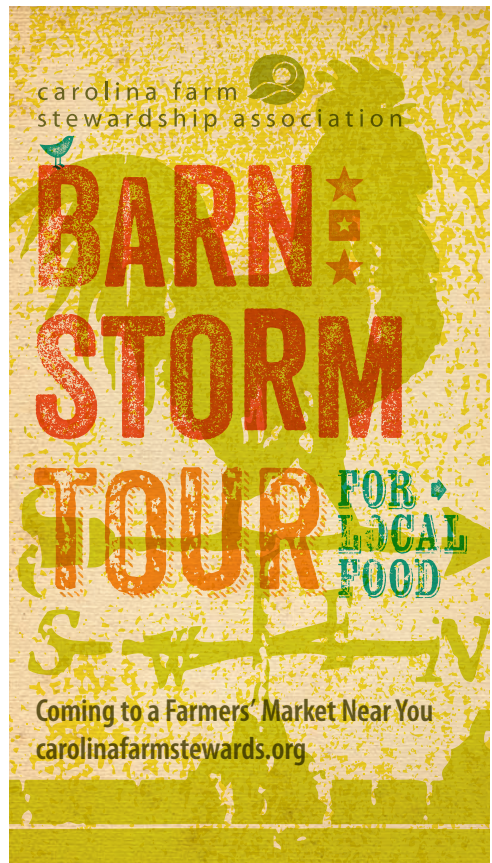
Come learn from one of the Southeast's top permaculture practitioners! Zev will provide a general introduction to permaculture concepts, with lots of pictures and examples. He will describe the Permaculture in Action hybrid educational and installation business model. This is a new model that Zev has been working on in Asheville this year and is sure to fuel your efforts by quickly creating living examples of productive permaculture systems. There will be plenty of time for your questions and ideas—as this relates to your land and situation. Travel deeper into the permaculture movement as it transforms our farms, homes and regions. More info on Zev and permaculture at www.livingstystemdesign.net.

Hands-on Mushroom Cultivation Workshop

PRESENTER Tradd Cotter, Mushroom Mountain
ON-FARM WORKSHOP AT Mushroom Mountain

Tradd got rave reviews last year for his mushroom cultivation workshop. This year, Tradd is excited to take you to the place where his mushroom magic happens—Mushroom Mountain. You will get hands-on training about mushroom ecology, cultivation and garden design. See Tradd's research and production greenhouses, and woodland production beds and learn more about Tradd's soon-to-be-published book *Organic Mushroom Cultivation and Mycoremediation for Everyone*. You will go home inspired and prepared to start growing mushrooms (or more mushrooms.) Each participant will receive a free oyster mushroom kit for your home or farm. **Class size is limited to 25.**

Workshop participants meet at the farm which is located 30 minutes southwest of Greenville.
Address: 129 Merritt Road, Liberty SC
Phone: (864) 855-2469



Scholarships for North and South Carolina Cooperative Extension Agents, NRCS and CEFS

If you are an Extension Agent, NRCS or CEFS ag. professional interested in attending, **please do not register online or by mail using the registration form.** Instead, please contact the appropriate party, listed to the right, to receive the scholarship and be registered for special programming designed exclusively for Cooperative Extension Agents and other resource professionals.

Special Tour for Extension Agents, CEFS, NRCS Staff and Other Service Providers FRIDAY 9AM – 4:30PM

This tour offers a close-up look at technical production methods at new and established farms—with a special focus on issues for beginning farmers. The tour begins at Patient Wait Farms, an Animal Welfare Approved enterprise, where Gail and Mike Cooley raise Nigerian dwarf goats, pygmy goats and heritage turkeys. Patient Wait uses sustainable practices to produce goat milk products, pasture-raised poultry, cage-free eggs, heirloom vegetables, and local honey while pursuing organic certification. The next stop is Split Creek Farm, a Grade-A goat dairy and award-winning, artisan cheese-maker in operation since 1985. Split Creek Farm's certified goat herd produces all the milk used for its cheese and fudge. The final stop on the tour is Clemson University's Student Organic Farm. The five-acre farm has integrated passive solar greenhouses, hydronic heating systems, reflecting minnow and tilapia production ponds, rainwater harvesting, shiitake log culture, and soldier fly production. Join us on this powerhouse tour! **Lunch is included.**

In North Carolina
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In South Carolina
Geoff Zehnder
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zehnder@clemson.edu
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“Attending CFSA’s Sustainable Agriculture Conference is always an excellent professional development opportunity. It helps me stay on top of the latest research and learn how to improve our extension services for farmers. I’m sure you will enjoy this incredible event!”

— Danny Howard
SC COOPERATIVE EXTENSION

Saturday Workshops

Workshop A 8:30AM – 10AM

TRACK	TITLE	PRESENTER
Beginning Farmer	Creating a Successful Farm Plan	Tony Kleese EARTHWISE
Farm Business	Food Safety on the Farm	Ben Chapman and Audrey Kreske NCSU
Soils/Fertility/Seeds	Farm-scale Compost and Fertility	Ellen Polishuk FARM CONSULTANT, MD
Horticulture 1	High Tunnel Growing	Steve Moore ELON UNIVERSITY
Horticulture 2	Holistic Orchard Management	Michael Phillips NH
You Make It OUTDOORS AND HANDS-ON	Building an Inexpensive Chicken Tractor	Pat Battle SPARKLING EARTH FARM
Livestock	Pasture Management and Beef Cattle	John Andrea CLEMSON
Foodie	Got Fresh?: The ABCs of Raw Milk	LD Peeler MILKY WAY FARM
Specialty Topics	Permaculture and Human Nutrition	Chuck Marsh USEFUL PLANTS NURSERY
Community and Policy	Action Update on Federal Sustainable Farming Issues	Sarah Hackney GRASSROOTS DIRECTOR, NATIONAL SUSTAINABLE AGRICULTURE COALITION, DC

Workshop B 10:30PM – 12PM

TRACK	TITLE	PRESENTER
Beginning Farmer	Leasing or Buying Land to Farm	Andrew Branan ATTORNEY and guests
Farm Business	Food Safety at Farmers' Markets	Staff of Clemson University
Soils/Fertility/Seeds	Organic No-till and Cover Crops	Ron Morse VIRGINIA TECH UNIVERSITY
Horticulture 1	Pollinator Conservation on Small Farms	Nancy Lee Adamson XERCES SOCIETY
Horticulture 2	Diseases of Cucurbits and Tomatoes	Anthony Kineath CLEMSON
You Make It OUTDOORS AND HANDS-ON	Hands-On Mushroom Workshop	Tradd Cotter MUSHROOM MOUNTAIN
Livestock	Pastured Poultry	Terrell Spencer NATIONAL CENTER FOR APPROPRIATE TECHNOLOGY
Foodie	Cooking for Good: Affordable Local and Organic	Linda Watson AUTHOR AND CHEF
Specialty Topics	Key Strategies in Organic Beekeeping	Ross Conrad VT
Community and Policy	Connecting Farms, Food and Schools	Debra Eschmeyer and FoodCorps NC staff members

Thank you to our Track Sponsors

NC SARE

Horticulture 1 Track Sponsor

National Center for Appropriate Technology

Beginning Farmers Track Sponsor

Eastern Carolina Organics

Horticulture 2 Track Sponsor

Whole Foods Market

Farm Business Track Sponsor

Workshop C 2:30PM – 4PM

TRACK	TITLE	PRESENTER
Beginning Farmer	Beginning Farm Marketing	Ellen Polishuk FARM CONSULTANT, MD
Farm Business	Market Ready: A Tool for Farms	Dave Lamie CLEMSON UNIVERSITY and Tim Woods UNIV KENTUCKY
Soils/Fertility/Seeds	Fungal Dynamics Underlying Plant Health	Michael Phillips NH
Horticulture 1	All Things Tomatoes for Gardeners	Frank Hyman GARDEN CONSULTANT
Horticulture 2	Growing Great Garlic	Pam Dawling TWIN OAK FARMS, VA
You Make It OUTDOORS AND HANDS-ON	Hands-On Worm Composting	Paul Coleman EARLYBIRD WORM FARM
Livestock	Best Practices in Soil and Water Conservation through Livestock	Jill Epley and Gordon Mikell NRCS
Foodie	Cooking with Local Ingredients	Chef Patrick Wagner CULINARY INSTITUTE OF THE CAROLINAS and a guest local farmer
Specialty Topics	Forest Farming and Cuisine in the Southeast	Zev Friedman LIVING SYSTEMS DESIGN
Community and Policy	Organizing Successful Community Gardens	Bobby Wilson GEORGIA COOP EXT.

Saturday Luncheon & Awards

Saturday Luncheon and Awards Featuring CFSA's Annual Awards for Extension Agents of the Year and Business, Institution and Activist of the Year.

Driving development in research and demonstration of sustainable farming practices.



www.clemson.edu/sustainableag



Sunday Workshops

Workshop D 9:00AM – 10:30AM		
TRACK	TITLE	PRESENTER
Beginning Farmer	Beginning Farmer Panel Discussion: Good Moves and Goofs for a New Small Farm	Panel of Farmers and Resource People
Farm Business	Climate-Proofing Your Farm	Laura Lengnick WARREN WILSON COLLEGE
Soils/Fertility/Seeds	Regional Seed Security for Organic Systems	Micaela Colley ORGANIC SEED ALLIANCE, CA
Horticulture 1	Regional Organic Grains Update: From Field to Bread'n'Beer	Chris Reberg-Horton NCSU and Jennifer Lapidus CFSA
Horticulture 2	Growing Rice in the Piedmont	Jason Oatis EDIBLE EARTHSCAPES
Livestock	Small Ruminants on the Small Farm	Margo Hale NATIONAL CENTER FOR APPROPRIATE TECHNOLOGY
Foodie	Farmers' Market Innovations	Emile DeFelice CAW CAW CREEK FARM
Special Topics	Developing a Greater Awareness and Closer Relationship with the Honey Bee	Ross Conrad
Community and Policy	Making the International Connection: Farm Projects in the Caribbean & Beyond	Tony Kleese and Chuck Marsh

Workshop E 10:45AM – 12:15PM		
TRACK	TITLE	PRESENTER
Beginning Farmer	Farm Financial Sustainability: How Do You Know?	Scott Marlow RAFI-USA
Farm Business	Success with Farm Tourism	Martha Glass NCDA&CS and Diane Daniel AUTHOR
Soils/Fertility/Seeds	Cover Crops in an Organic System	Julie Grossman NCSU
Horticulture 1	Hops is Hopping	Jeanine Davis NCSU and guests
Horticulture 2	How To Grow Ginger—Locally!	Susan Anderson
Livestock	Pastured Pigs	Tim Holmes ANIMAL WELFARE APPROVED
Foodie	Year-round Bounty for the Home Gardener	Ira Wallace SOUTHERN EXPOSURE SEED EXCHANGE
Special Topics	Success with Aquaponics	Cliff Jagger ASHEVILLE AQUAPONICS
Community and Policy	Student-Led Farm and Food Projects: What's Happening at Upstate and WNC Colleges and Universities?	Panel of student leaders

► Full workshop descriptions and speaker bios will be posted at www.carolinafarmstewards.org when available.

“I come to the conference to connect with old friends and meet new ones. It’s where I go to hear about the latest in farming methods and the local food movement. The CFSA conference offers me something new every time. And the food can’t be beat!”

— Daniel Parson PARSON PRODUCE

Meals

We are so excited to be working again with Kris Reid, our outstanding food coordinator, local farmers and food artisans, and the enthusiastic staff at the Hyatt. Come enjoy all the delicious, seasonal food and drink. All meals include vegan, vegetarian and carnivorous options.

Friday Lunch

An amazing, local, organic lunch, plus the chance to sit at a table with folks who are just as passionate about local food and organic farms as you are!

Friday Local Foods Feast, Awards and Keynote with Debra Eschmeyer

Be inspired by FoodCorps founder, Debra Eschmeyer, and CFSA Annual Award Winners for Farmer of the Year and Young Farmer of the Year, while enjoying an incredible local foods banquet. Complimentary wine and beer. This one will sell out!

Saturday Luncheon

Featuring a hearty meal, special announcements and CFSA's Annual Awards.

Saturday Meet and Eat Local Foods Reception

Featuring delicious treats, drinks and the chance to network with all of the conferences' top presenters! Plus special guests!

Saturday and Sunday Light Breakfast and Coffee, plus Healthy Snacks at Breaks

These are open and free to all participants.

Exhibits

Your favorite tools, books, heirloom seeds, soil amendments and more! Come check out the stuff you can't find anywhere else!

Seed Exchange

Bring your seeds to swap! Or collect some so that you can start growing and saving your own.

Speed Networking

The energy and excitement generated by the folks who attend our conference is one of the best reasons to attend. Catch up with old friends or meet new ones at Speed Networking on Friday night!

State Agriculture Regulations Listening Sessions (NC & SC)

Do you have concerns about the way state regulations impact your work or suggestions on how to improve them? We want to hear from you. Join CFSA staff on Friday afternoon for the Regulatory Listening Sessions. We'll take what we learn and work on making change!

Regional Meetings

Local networking is vital for all of us. Meet new folks from your area and discuss what your region needs to move farm and food systems forward! A great opportunity to announce new initiatives and network with new partners!

CFSA Annual Awards

It is so important that each year we honor those who are doing outstanding work. Don't miss the 2012 awards for Farmer of the Year, Young Farmer of the Year, Extension Agents of the Year, and Business, Institution and Activist of the Year given out at the Local Foods Feast and Saturday Luncheon.

Conference Location & Work Exchange

Greenville SC AT THE HYATT REGENCY HOTEL

Conference Location

The Hyatt Regency Hotel in downtown Greenville, SC

220 North Main Street

(864) 235-1234

Greenville, South Carolina, USA 29601

www.greenville.hyatt.com

Called “the coolest Main Street in the South” (Atlanta Magazine) and ranked as one of the top ten best downtowns in the country (Forbes Magazine), downtown Greenville is going to surprise you. It is easily one of the Southeast’s finest dining and entertainment destinations. The city’s bustling Main Street area boasts more than 60 restaurants, plus coffee shops, jazz clubs, art galleries, theatres and shopping. The West End district, minutes from our hotel by foot, features the new Liberty Bridge. This incredible structure spans the scenic Reedy River Falls Historic Park and waterfalls.

Accommodation Information

CFSA has reserved a block of rooms at the Hyatt at a great rate—\$95/night. Reserve by October 12 or until the block sells out. Call (864) 235-1234 or visit <https://resweb.passkey.com/go/CFSA2012> for reservations.

Transportation

We encourage folks to carpool and use public transportation when possible. Check out our new online carpool system for the conference. Go to <http://cfsa.erideshare.com> to view or post ride requests and offers. Our group password is cfsa12.

Making the Conference More Affordable

Work Exchange

Limited partial discounts are available in exchange for working at the conference. There are a wide variety of tasks that we need help with from taking meal tickets to helping set up AV equipment. The exchange rate is \$10 per hour for every hour you work up to a maximum of 7 hours, or \$70. To register for the conference with work exchange, e-mail us at info@carolinafarmstewards.org as soon as possible.

Work Exchange applications will be accepted until all of the positions are filled.



Southern Exposure Seed Exchange

Saving the Past for the Future.

Flavorful, regionally-adapted varieties selected for productivity, disease tolerance, and year-round food production.



Perennial onion & garlic bulbs for fall planting.

**Heirloom
Organic
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Open-Pollinated**

**Free Catalog &
Garden Guide**

*learn about the anti-GMO lawsuit
OSGATA et. al. vs. Monsanto at*

SouthernExposure.com

This brochure was designed by Dana Paige Trentlage.
danapaigetrentlage.com

Conference Registration Form

3 Ways to Register

1. Visit carolinafarmstewards.org
 - Members, to receive your member rate discount, you must log in to the Members-Only Page and register online!
2. Call the CFSA office at (919) 542 – 2402
3. Return your registration form and payment to CFSA, PO Box 448 Pittsboro, NC 27312

Don't miss the farm and food event of the year!

Become a new member and qualify for Member Rates at this year's conference. Just add your CFSA Membership Fee to your conference registration form.

Attendee Information

If more than one person is attending, you may use initials to indicate your individual choices throughout the registration form. Please feel free to make copies or attach another sheet to register multiple people.

Names _____

Farm/Business Name _____

Address _____

City/State/Zip _____

Day Phone _____ Evening Phone _____

Email _____ Fax/Cell Phone _____

We will email your receipt.

Conference Packages

I WANT TO DO IT ALL! Sign up for the Everything Conference Package and get all of the following included:	Register by Oct. 4		Register Late, by Oct. 17		# of People	Total Cost
	Member	Non-Member	Member	Non-Member		
→ Conference Weekend Pass from Friday 4PM to Sunday 12PM	\$195	\$245	\$245	\$295	included	
→ Friday Local Foods Feast and Keynote	+ \$35	+ \$45	+ \$45	+ \$50	included	
→ Saturday Luncheon and Awards	+ \$17	+ \$17	+ \$22	+ \$22	included	

The Everything Conference Package*

If you registering for this package, there is no need to sign up for anything else on this page — it is all included in the low "I want to do it all!" price.

Please continue to the next page for pre-conference add ons.

Conference Weekend Pass from Friday 4PM to Sunday 12PM Includes Saturday Meet and Eat Reception and Breakfast on Saturday & Sunday. All other meals sold separately!	\$245	\$295	\$295	\$345		\$
Student and Apprentice Weekend Pass	\$145	NA	\$195	NA		\$

WANT MORE? ADD ONS: Add a Friday Pre-Conference Workshop, Tour or Lunch on the next page!

Conference Workshop Passes

Saturday Workshops Pass w/ Breakfast & Saturday Meet and Eat Reception	\$150	\$200	\$200	\$250		\$
Sunday Workshops Pass w/ Breakfast	\$60	\$85	\$85	\$110		\$

Conference Meals

Friday Local Foods Feast and Keynote w/ Debra Eschmeyer	\$35	\$40	\$45	\$50		\$
Saturday Luncheon and Awards	\$17	\$17	\$22	\$22		\$

Subtotal for Page 1 \$

*The Everything Conference Package does not include Friday Pre-Conference activities. **CONTINUE ON NEXT PAGE**

Conference Registration Form CONTINUED

Friday Pre-conference Activities Sold separately from all passes and packages on the previous page.		Regular Registration		Late Registration		# of People	Total Cost
		Member	Non-member	Member	Non-member		
	Friday Lunch	\$15	\$15	\$20	\$20		\$
ALL DAY WORKSHOPS	Starting a Small Market Produce Farm OFFSITE (BRING A BAG LUNCH)	\$60	\$65	\$65	\$70		\$
	Resource Rodeo for Farmers w/ LUNCH	\$15	\$15	\$20	\$20		\$
	Organic Certification w/ LUNCH	\$40	\$45	\$45	\$50		\$
	Orchard Health Applications w/ LUNCH	\$75	\$80	\$80	\$85		\$
MORNING WORKSHOPS	GAP Certification for the Small Farm	\$25	\$30	\$30	\$35		\$
	Intro to Organic Beekeeping	\$35	\$40	\$40	\$45		\$
AFTERNOON WORKSHOPS	Mushroom Cultivation OFFSITE	\$50	\$55	\$55	\$60		\$
	Advanced Organic Produce Growing	\$40	\$45	\$45	\$50		\$
	Permaculture Intensive	\$35	\$40	\$40	\$45		\$
ALL DAY TOURS	Horticulture Tour w/ LUNCH	\$40	\$45	\$45	\$50		\$
	Livestock Tour w/ LUNCH	\$40	\$45	\$45	\$50		\$
	Extension Tour w/ LUNCH	\$40	\$45	\$45	\$50		\$
HALF DAY TOURS	Diversified Farms Tour	\$30	\$35	\$35	\$40		\$
	Beginning Farmer VIP Tour	\$10	\$10	\$20	\$20		\$
	Community Gardens Tour	\$25	\$30	\$30	\$35		\$

Join CFSA Today! You'll receive the member rate NOW so the membership pays for itself!!

Individual CFSA Membership	\$25		\$
Business CFSA Membership	\$50		\$
Conference Scholarship Donation	\$20 (suggested donation)		\$

Subtotal for Page 2 \$

+ Subtotal from Page 1 \$

TOTAL \$

Payment Options

Check to CFSA enclosed

Visa/Master Card/Discover/American Express

Credit Card Information

Account Number _____ Exp Date _____

Signature _____ CVV / Security Code _____

Name on Card _____

Billing Address _____

If different from attendee address on previous page.

Cancellations

There is a \$10 charge to process all registration cancellations, however you may designate an alternate attendee at no charge. Full refunds are given for cancellations received before Sept. 28, 2012. Partial refunds will be given between Sept. 28, 2012 and October 19, 2012. Cancellations received after October 19, 2012 will not be refunded.

Join the Carolina Farm Stewardship Association

CFSA helps people in the Carolinas grow and eat local, organic foods by advocating for fair farm and food policies, building the systems family farms need to thrive, and educating communities about local, organic farming.

carolina farm 
stewardship association

Become a new member and qualify for Member Rates at this year's conference. Just add your CFSA Membership Fee to your conference registration form.

CFSA's 2,300 members — farmers, processors, gardeners, businesses and individuals in North and South Carolina — make this work possible.

**Join the Food Revolution.
Join CFSA today.**

Visit www.carolinafarmstewards.org or call us at (919) 542-2402 to join CFSA or renew your membership.

Want to do even more to support local food and organic farms?

Donate to the Sustainable Ag Conference!

Email Alice Alexander at alice@carolinafarmstewards.org or call (919) 542-2402 for more information on sponsorship opportunities and benefits!



Connect with Us!

ONLINE

www.carolinafarmstewards.org

FACEBOOK

www.facebook.com/carolinafarmstewards

TWITTER

[@carolinafarm](https://twitter.com/carolinafarm)

YOUTUBE

www.youtube.com/CFSACarolinaFarm



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Carolina Farm Stewardship Association
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Pittsboro, NC 27312

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*“Local & Organic:
We know it, We grow it!”*

Register by October 4th and save!